

THE GOOD FOOD GUIDE



Contents

- 3 Foreword
- 4/5 Matsu
- 6/7 Hard Rock Cafe
- 8/9 Abbey Road Bistro
- 10/11 Passage Thru India

**About writer:**

Helen Ong writes for The Star and the Visit Penang website. She is the author of the book 'Great Dining in Penang'

- 12/13 China House
- 14/15 Roadhouse Grill
- 16/17 Yeng Keng Café
- 18/19 Uncle Zack by the Beach
- 20/21 Hotel Penaga

**About writer:**

Lillian Tong is a Penang Straits Chinese Nyonya who penned where2's pull-out, the Langkawi Quality Dining Guide.

- 22 Map Legend
- Famous Hawker Food
- 23 Fantastic Getaways

Editor's Note

Penang is a gourmet's paradise, often associated with its famous street food such as Char Koay Teow and Penang Laksa.

Less talked about are the equally delectable cuisines served up at restaurants and F&B outlets.

In this "The Good Food Guide", [where2](#) features a select mix of cuisines that truly reflects the varied tastes of the multi-racial and multi-cultural melting pot which is Penang.

Come and taste Japanese sashimi @ Matsu or banana leaf south Indian dishes @ Passage thru India or try our recommendation of traditional steak done the cowboy way @ Roadhouse Grill or the famous Elvis' sandwiches @ Abbey Road Bistro or the Old Penang's Hainanese favourites @ Yeng Keng Café; just to name a few.

Read what food writer Helen Ong has to say, and listen to Lillian Tong, who did the Langkawi Quality Dining Guide, on both their quest for good food.

Eat and then post your view in our Facebook page, and the best written article win a prize.

KY Pung

Editor
pungwhere2@gmail.com

Photographer

Q Yoong

Publisher:

Niche Forte Communications Sdn Bhd
18-31-B, Gurney Tower, Persiaran Gurney,
10250 Penang
T : +604 226 1255
F : +604 226 9255
E : info.where2@gmail.com



[twitter](#)



Welcome to the Northern Region of Malaysia and be captivated by its warmth, texture and flavour...

Tourism has long played a vital role in the economic growth of Koridor Utara (the Northern Corridor Economic Region).

Leveraging on Penang and Langkawi's strong foothold in tourism and to further develop the enormous opportunities found in the region's hinterland, the Northern Corridor Implementation Authority (NCIA) is working in collaboration with the relevant Federal and State agencies and the private sector to implement numerous initiatives that will result in the increase in tourist receipts and average length-of-stay.

We invite you to unravel the wonders of Perak, Penang, Perlis and Kedah; each offering a discovery of cultures that are as diverse as the attractions – from islands and beaches, rainforests and caves, to historic sites and museums – complemented by an old-world charm and natural grace that delight a diverse mix of tourists.

The region's cultural diversity is celebrated by a spectrum of culinary offerings and amazing food choices. Delicious, in abundance and affordable, indulge in an endless fusion of tastes – from the side-street hawker stalls, quaint cafes, to the favourite neighbourhood coffee-shops.

My personal recommendations that should not be missed are: Ansari's Famous Cendol in Taiping, Perak; the Nasi Padang restaurant in Jalan Transfer, Penang, Oblong Burger by the Police Training Centre in Langkawi, Kedah, and the Anjung Keli's Famous Nasi Campur in Perlis.

We look forward to welcoming you to the Northern Region.
Selamat Menjamu Selera

Thank you.

Dato' Redza Rafiq

Chief Executive

Northern Corridor Implementation Authority (NCIA)

Matsu



This first floor restaurant at the Lone Pine Hotel in Batu Ferringhi aims to provide modern Japanese cuisine not just through its décor (minimalist chic pine furniture), presentation (either trendy individual helpings or group servings) but taste as well.

The latter, although authentic, includes some fusion touches whether it's the sliver or two of foie gras in their Chawan Mushi, or Japanese vinaigrette in their Sunomo Moriawase (prawns with seaweed).

You can also enjoy dishes cooked on their special Japanese charcoal grill like the Ika Mentaiyaki (grilled sweet Japanese squid with polack roe). Chef Alex Ong likes colourful, elaborate servings, so the dishes are bright and bold, like the Sakana Ebi





Futamiage – Fish, Prawn & Vegetable combo deep fried in light and lacy batter – or Sashimi Futamiage – Fish, Prawn & Vegetable combo deep fried in light and lacy batter – or Sashimi Moriawase and the rather tasty Anmitsu – combinations of Japanese matcha chocolates and sweets made with green tea.

If you're unsure what to order, then there are two types of Bento boxes available, but even better, head there on Wednesday evenings when there's a la carte buffet on offer, where you can order as much as you like, accompanied by free-flow hot or cold sake.

As this is getting very popular, it is advisable to book early. You can sit in the air-conditioned dining area or outside on the veranda where, weather permitting, the stunning sunset is a wonderful accompaniment to the meal.



Matsu

Lone Pine Hotel,
Jalan Batu Ferringhi,
11100 Penang

T: 604 886 8555

Opening Hours:

Daily: 5pm – 11pm

Rocking on

The Hard Rock Hotel logo is prominently displayed in the upper half of the page. It features the words "Hard Rock" in a large, stylized, metallic font, with "HOTEL" in a smaller font below it. The logo is set against a dark background with a grid of light points, resembling a starry night sky or a digital display. A guitar pick is visible on the left side of the logo.

Although founded on classic rock principles, the Hard Rock Cafe has changed its image over recent years.

"We are moving towards more contemporary Top 40s-type music to cater for the younger crowd," explains Elisa Saw, the marketing communications manager of the trendy Hard Rock Hotel in the touristy area of Batu Ferringhi. It's a great place whether you go there for a slap-up meal with the entire family or in the late evening to have a drink and rock to the rhythm.

Where else can you go and get authentic American fare – one of their 10-oz Legendary Beef Burgers, Fajitas or Jumbo Combos, followed perhaps by a Hot Fudge Brownie – in typically huge helpings, accompanied by a drink or two (Happy

Hours from 5pm-8pm) and be entertained with live music every evening from some of the best bands in the region?

Having said that, the limited local fare is not to be sniffed at either – there are always monthly specials on. And if you fancy moving to the beat, just get up and dance!





There are always on-going promotions, including an 'awesome' set lunch (soup, mains, dessert and soft drink) for just RM33++, available daily from 11.30am to 2pm. If you want to be kept informed, then sign up for their free e-newsletter.

A free shuttle is available in the evenings to take you there from your Batu Ferringhi hotel.

Hard Rock Cafe:

Hard Rock Hotel,
Jalan Batu Ferringhi,
11100 Penang

T: 604 881 1711

Opening Hours:

Daily: 11.30am – 2am (2.30 am
for Friday & Saturday, eve of
public holidays)



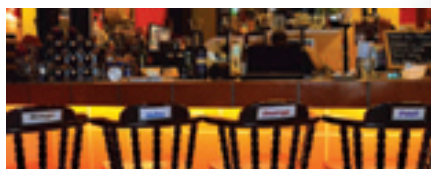


“Let me take you down, ‘cos i’m going to...” Abbey Road

Be transported to the magical Beatlemania era in this Beatles-inspired F&B outlet in Seberang Jaya.

Dine, feast and enjoy gourmet western cuisine that is like a symphony served on your plate, and scrumptious melodies that do justice to your refined palate.

“We wanted to start a casual fine dining restaurant which has character and is unique,” says management coach Cheong Chee Seng, who partners his son Samuel, the Executive Chef, to run Abbey Road Bistro Restaurant.



The cosy ambience is a well-balanced composite of casual bistro and fine dining; with vibrant tartan table cloths donning the dining tables.

Framed photos of The Beatles, Pink Floyd, Oasis, U2, Leona Lewis, Led Zeppelin adorn the walls. Plasma screens play classic Beatles videos. The hi-fi music played here, Cheong assures me, are only those from artistes who recorded at the famous Abbey Road Studios in London.

The menu is purposeful, to serve only the freshest quality food. Foie gras with smoked duck, and baked oysters are two popular appetisers. Prime meat like Black Angus and Wagyu beef; seafood like Caribbean lobsters, trout belly and salmon are prepared to suit each diner's requirement. A myriad of pastas, salads, burgers and snacks are available.

The bar serves refreshing signature smoothies, cocktails, imported beers, liquors and a range of fine wine and champagne. Service is with a personal touch, and the staff gets to know you by name.

On Friday evenings, music aficionados can rendezvous there and jam to their hearts' content after dinner.



Abbey Road Bistro Restaurant

6GF Lebuh Tenggori 2,
13700 Seberang Jaya,
Pusat Bandar Sunway
Penang

T: 604 390 6655

Opening Hours:

Daily (Monday Closed):

12pm- 12am

(Sunday: 12.30pm -10.30pm)

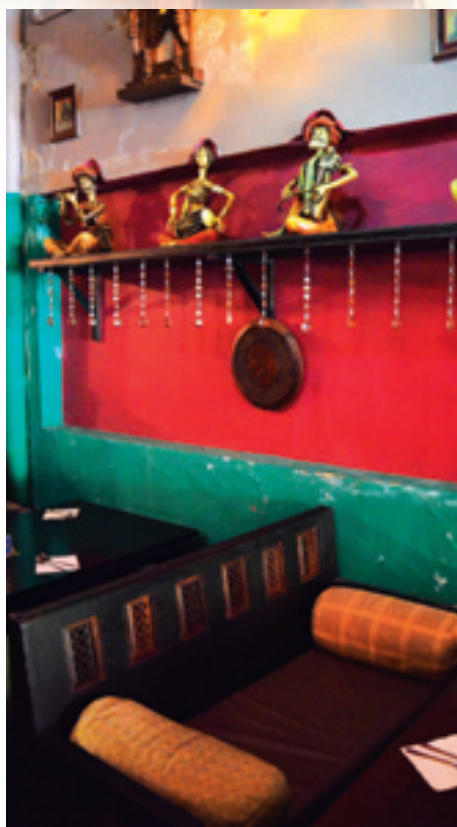
Passage Thru India

This outlet in the row of heritage shop houses in Lebuhr Leith is the “one and only” Penang branch of the award-winning Klang Valley chain of Indian restaurants.

Every outlet, I’m told by partner and director R. Vijaya Kumar, aka Vijay, has its own unique décor, and here, the dark, cosy interior is furnished to emphasise the oriental cuisine it serves.

Red and orange lampshades dangle from the ceiling, throwing subdued lighting onto the long tables positioned either side of the long dining area.

Dotted here and there are wooden furnishings specially imported from India and other parts of Asia



During the day, it is frequented by local office workers after a reasonably-priced set lunch, and in the evenings it is a popular place for tourists and expats to meet up (probably) because it brings back memories of Old Blighty, when you pop in to the local Indian after a night down at the boozier.

The food though is a combination of both northern and southern Indian, with authentic tandooris being their speciality. Their chefs are trained in Kuala Lumpur by their Master Chef who comes from Andhra in Central India. The tandoori is moist and juicy because it is cooked a-la minute so it doesn't dry out. Another popular dish is the Kasgar Kebab, fragrant chicken which undergoes a three-step process. First it is baked in the tandoor then marinated in spices, and put back for further cooking.



Passage Thru India:

11A Lebuhr Leith,
10200 Penang

T: 604 262 4644

Opening Hours:

Lunch: 11.30am – 3pm
(closed for lunch on Sunday)
Dinner: 6.30pm – 11pm



Dining at China House is unlike anything in Penang. It is perfectly leisurely, offering multiple dining experiences from fine dining to café, outdoor courtyard to canteen and bar, all housed in an old heritage building.

An indigo blue wash separates the fine dining area from the raw whitewashed walls and open skylight of Kopi C. The delectable desserts from meringues to walnut pies and quiche laid out on the long hardwood table are wondrously multiplied in the

mirrors that line the long walls.

Books, unusual titles, and reads stacked on the tables tempt you to take a pick.



Selections for both BTB and Kopi C are specially choreographed, matching unexpected flavours together in a meal. The combined flavours of Asian ingredients with western style cooking create unique signature dishes for the menu. Every dish is carefully crafted to be flavourful, and pleasing on the plate.

The salads are a meal in itself. The desserts are fresh, brimming with fruit, sweets, and nut fillings. Milkshakes from homemade ice creams, and fresh fruit smoothies are delightful. A glass of mint and lime soda is most refreshing any time of the day.

On Fridays and weekends, local young talents play band and perform at The Canteen. Upstairs is a performance space for theatre and films. The Art Space gallery is draped with artists' works along the corridors. The changing art displays invite guests' appreciation and purchase. Take a walk through China House and be surprised!



A collage of various items including a bus, a person, and a sign. The items are arranged in a way that suggests a collection of memories or a display of local culture.

China House:
153 & 155, Lebuh Pantai,
183B Lebuh Victoria
10200 Penang
T: 604 263 7299
Opening Hours:
Daily: 9am – midnight

A glass of a light-colored beverage with a straw. The beverage appears to be a smoothie or a milkshake, and the glass is decorated with a pattern.

Roadhouse Grill

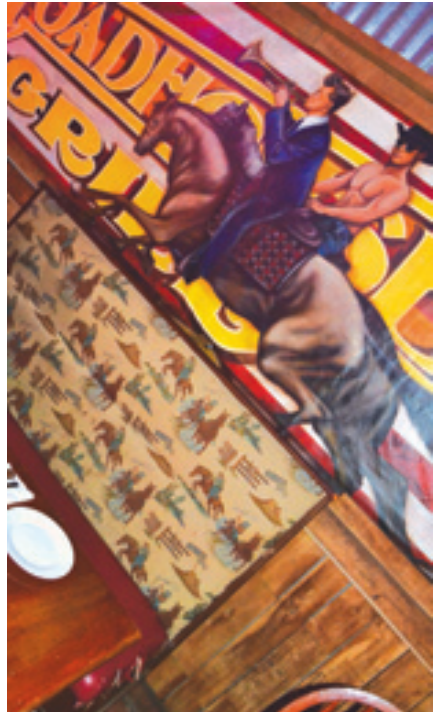
Show this page,
to enjoy 30%
discounts on all
food items.

Step inside Roadhouse Grill, and cozy booths, and the crunch of groundnut shells on the wooden floorboards takes you to Texas.

You cannot miss Cowboy Jim in Levi's, a bandana around his neck, a Stetson pulled low over his face and spurs on his boots, sitting in the saloon.

In the wood board interior, the food comes in big American cowboy portions. The excellent in-house baked yeast rolls and butter is good enough on its own. They have a good selection of grilled meat and steaks on the menu as well as regular cowboy favourites like burgers, pizza and nachos with cheese and jalapeno peppers.





Alternatively you might just want to split a bucket of ground nuts over a nice cold beer while Country and Western cowboys croon their heartbreak over some lost love.

Live football matches are screened on the terrace outside. Liverpool and Manchester United fans over run this place when their favourite team plays. Make sure you catch a game here as the crowd adds to the football fever and banter, and a rousing round of beer goes around for the celebratory fans.

On any day, walk in and order a canister of drink and you can have all the ground nuts you want, with free Wi-Fi and free hand phone charger booth to boot. How about that!

Roadhouse Grill
18-G-E, Persiaran
Gurney, 10250 Penang
T: 04 370 1872
Opening Hours:
Daily: Lunch (12pm-
3.30pm)
Dinner (5.30pm-1.00am)





YENG KENG CAFÉ

Hainanese food is typical of Old Penang. Hainanese chefs create a particular style of cooking; marrying Chinese cooking to European palates during the Colonial era.

Yeng Keng Café specialises in Hainanese cuisine, its nostalgic dishes beautifully set off in the charmed setting of a 1930's art deco café interior. It is a dining experience that brings back warm reminiscence of the languid days in the early 1950s after the war.

Favourite Penang starters are Choon Pneh Springrolls and Inche Kabin, Old Penang's famous crispy fried chicken served with crackling prawn crackers.

The signature Macaroni Pie comes in a pouf of egg white pastry baked a lovely shade of gold. Other





outstanding Hainanese dishes are the tender Lamb Shank, Hainanese Chicken Chop, Mor Kor Soup and Ark Or, a braised duck stewed with yam dish.

Take in the lush burgundy velvet half rotunda French booth and the luster of the gilded gold cornice running along the ceiling.

The lamps reflected in the huge mirror against the indigo walls is an elegant backdrop for Illy coffee and the crowning dessert, Bombe Alaska.

This dessert has a rich filling of ice cream and mixed fruits on butter cake and liquor encased in a stiff white egg soufflé.

It arrives at your table in a flambé! To enjoy its special effects order this for after dinner.



Yeng Keng Café

362 Lebu Chulia,
10200 Penang

T: 04 262 2177

Opening Hours:

Daily: 8am – 10 pm
(Bar opens till 12am)



UNCLE ZACK BY THE BEACH

The sunset at PARKROYAL Penang Resort is magical. And there is no better place to watch it than from the deck at Uncle Zack By The Beach. Uncle Zack is set on the lawn, at the edge where the garden meets the white sands.

Set on a wooden deck with easy chairs and fresh sea breeze, this is the place to have an unforgettable dining experience.



Take in the swish of waves washing seashells up the shore; watch the sky paint magnificent saffron to shades of deep violet and indigo as the sun sets over this island paradise.

The Tapas Platter has a-bit-of-everything nine servings from Italian, Spanish, Chinese to Malaysian and ranging from crispy to curry, savory and spicy!



One can indulge in a buffet or select the Seafood Basket with rosy steamed crabs, fragrant grilled prawns, slipper lobsters, mussels in shells, chewy scallops and baked fish paired with a variety of excellent tangy dipping sauces.

Find more tempting selections of seafood and grill items on the menu.

As the night deepens, oil lamps flicker from their posts, coconut fronds are silhouetted against the midnight blue sky and lovers smile warmly into each other's eyes over a glass of chilled wine.



Uncle Zack by the Beach

PARKROYAL Penang Resort,
Jalan Batu Ferringhi,
11100 Penang

T: 04 886 2288

Opening Hours:

Mon- Fri: 6.30pm – 10pm





PENAGA

THE CINNAMON • THE TANGLUNG BAR • PRIVATE DINING



Beyond swinging saloon doors, crisp shining tiles lead to The Cinnamon, a casual dining restaurant of the Hotel Penaga .

Within its new colonial inspired ambience, picture windows open to a lap pool and the intimate garden beyond.

Chef Harun Muszaffar has put in interesting twists to local appetisers and main meals. Salads come infused with pandan and chili flakes, coriander, or ginger flower dressings. Intriguing flavours of the tempeh, bitter gourd crisps and emping are hidden in the gado gado appetizer. What a mix of refreshing local flavours!

The Cinnamon also serves Penang's old-fashioned favourite - Thick Toast with Chicken Curry and Potatoes! Vegetarian meals are also available in the menu.

For desserts, choose between the tempting Cappuccino Crème Brulee, White Chocolate Panna Cotta or Penang's Sago Gula Melaka, rich with coconut milk and palm sugar. Enjoy dessert with a cup of coffee, sitting beside the minimalist pool or in the kampong garden.





The coffee comes with a kueh kapit love letter on the side!

A private dining area offers alternative seating for 30 guests, ideal for a cozy family celebration or any special event. The walls are lined with paintings, adding a vibrant touch to the dining experience.

Big welded glass lanterns and polished wood dress The Tanglung Bar. A lounging space on the five foot walk outside is a good spot to observe the theatre of Penang's changing street life – the market traffic in the morning, a trishaw lingering by in the hot afternoon and zipping tail lights at night.



Hotel Penaga

Jalan Hutton,
10050 Penang

T: 604 261 1891

Opening Hours:
Daily: 7am- 11pm

Green Experience On Bicycle & Trishaw Tour



All Tour Package Price* :	Min 2 Paxes 1) Bicycle Tour : Adult – RM88 2) Trishaw Tour (twin-share): Adults – RM113/pax & Kid – RM 83/pax <i>*Trishaw weight capacity for 2 persons @ Max. 135kg or 300 pounds. A surcharge fee of RM25/pax imposed on single seat trishaw</i>
Choice of Packages:	Night George Town Heritage City & Food Tour <i>*3-4 UNESCO George Town Heritage Sites, Heritage Streets & Back Lanes, 2 Penang Famous Hawker Stalls (dinner & supper)</i>

*For TICKETING, kindly contact local travel agencies, hotel receptions or contact Metro Bike Hotline: **019 – 409 4663** or email to support@metrobike.com.my

**Shuttle services from hotels can be arranged*

MATTA PENANG CHARTER:



No 71, Jalan Dato Keramat, 10460 Penang
04 881 1711

GOURMET TOUR

4 days 3 Nights:

- 3 nights hotel accommodation on twin-sharing room with breakfast.
- One round trip : airport – hotel – airport transfer
- Orientation tour of George Town with Nyonya style lunch.
- Morning flea market and Kek Lok Si Temple
- Food trail of Penang's specialities
- Goodies of Penang

Price from : RM 585/pax (min 2pax)

PENANG SPICE TRAIL & COOKING TOUR

4 Days 3 Nights

- 3 nights hotel accommodation on twin-sharing room with breakfast.
- One round trip : airport – hotel – airport transfer
- A half day guided Spice Garden Tour + cooking + lunch
- A half day guided heritage Spice Trail Tour with lunch

Price from: RM466/pax (min 6pax)



Bicycle Food Trail

Discover Delicious Food Famous Penang Hawker Stalls



Date	Tues, Thurs, Sat, Sun & Public Holidays (Advanced 24hrs Booking)
Start Location	Tg. City Marina (Beside Jetty Bus Terminal)
Time	8.30am – 11.30am (3 hrs) Reporting @ 8:15 am
Price	RM88/pax (Inclusive of food, drink, bike rent, tour guide, PA Insurance, safety jacket & helmet)

No. of Hawker Places: 5-6 Famous hawker places (>10 delicious dishes)

**Bicycle food trails will commence when the group has reached Min. 3 persons*
**Shuttle services for hotel pick up can be arranged*

For ticket purchase, kindly contact hotel reception or local travel agencies.

For more information, kindly contact Metro **Bike hotline:** 019- 409 2663
Email: support@metrobike.com.my

<http://www.metrobike.com.my/foodtrail.asp>

cuti-cuti
1MALAYSIA

Penang

UNESCO Heritage Trails

Char Koay Teow

Jambatan Pulau Pinang



Penang State Capitol

Ze Manston



Char Koay Teow



Khoo Kongsi



Penang State Capitol



Maellid Kapitan Keling



St. George's Church

TOURISM
MALAYSIA

www.tourism.gov.my

Tourism Hotline: 1 800 88 5050